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NEW

Broccoli Cheese Soup Recipe Box Cookbook

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TABLE OF CONTENTS

MAIN DISHES

Broccoli Cheese Chicken Roll-Ups 1
Chicken Divan 2
Everyday Broccoli Cheese Chicken 3
Broccoli Cheese Chicken Rice Bake 4
Herb Seasoned Pork Chops 5
Chicken Vegetable Sauté 6
Broccoli Cheese Chicken over Noodles 7
Crumb Coated Chicken in Broccoli Cheese Sauce 8
Chicken Broccoli Cheese Fettucini 9
Broccoli Cheese Fettucini Primavera 10
Broccoli Cheese Lasagna 11

APPETIZERS

Creamy Baked Broccoli Cheese Dip 12
Broccoli Cheese Veggie Dip 13

SAUCE & SIDE DISHES

Broccoli Cheese New Potato Bake 14
Ham & Cheese Scalloped Potatoes 15
Anytime Broccoli Cheese Sauce 16
Cheddary Scalloped Potatoes 17

FAVORITE RECIPES

Family Favorite Chicken and Stuffing Bake 18
Skillet Herb Roasted Chicken 19
Glorified Pork Chops 20
Classic Green Bean Bake 21
Simple Salisbury Steak 22
Light and Easy Lemon Broccoli Chicken 23
Chicken Broccoli Orientale 24
Chicken Broccoli Vegetable Sauté 25
Foolproof Beef and Broccoli 26

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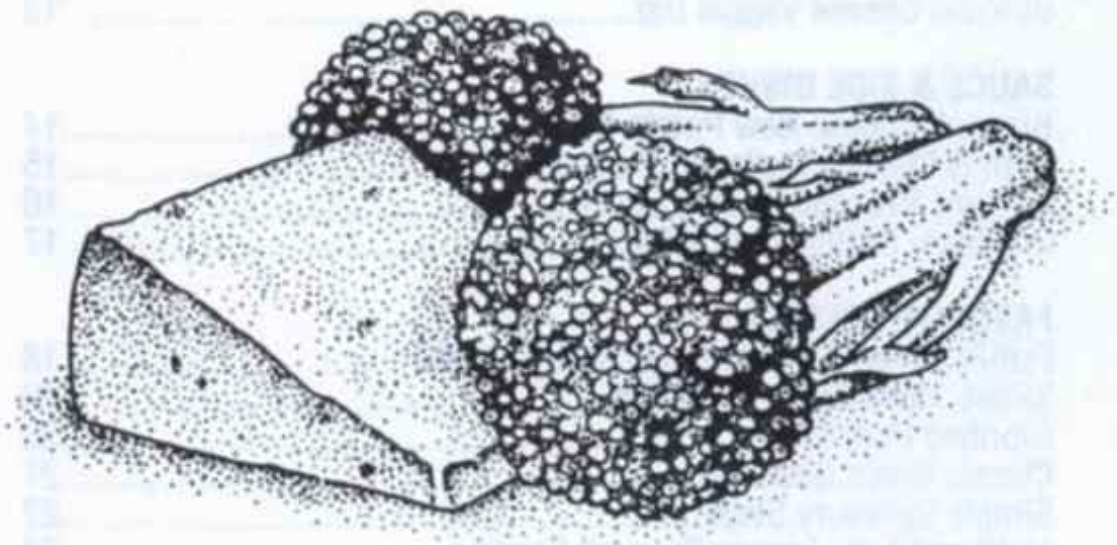
Campbell's®

Broccoli Cheese



A Great Soup that makes Great Recipes!

BROCCOLI CHEESE CHICKEN ROLL-UPS

6 large broccoli spears (about 1 pound) or 1 package (10 ounces) frozen broccoli spears
4 ounces Swiss or Cheddar cheese, cut into 6 strips
6 skinless, boneless chicken breast halves (about 1½ pounds)
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
⅓ cup water
½ teaspoon Dijon-style mustard

1. In 10-inch skillet over medium heat, in 1-inch boiling water, cook broccoli 5 minutes or until tender-crisp. Drain.
2. Place broccoli spear and cheese strip in center of each chicken breast half; roll up. Place chicken rolls seam side down in 12- by 8-inch baking dish. Combine soup, water and mustard; pour over chicken and broccoli.
3. **Conventional:** Bake at 375°F. 35 minutes or until chicken is fork-tender.
   Or Microwave: Cover with waxed paper; microwave on HIGH 15 minutes or until chicken is fork-tender, rotating dish halfway through cooking. Let stand, covered, 5 minutes.

Makes 6 servings.

Prep Time: 10 minutes • Conventional Cook Time: 35 minutes • Microwave Cook & Stand Time: 20 minutes

TIPS:
- Before beginning recipe, flatten chicken to an even thickness using palm of hand or meat mallet.
- To microwave broccoli in step 1: In 10- by 6-inch microwave-safe baking dish, arrange broccoli. Cover with waxed paper; microwave on HIGH 6 minutes or until broccoli is tender-crisp, rotating dish halfway through cooking. Drain.

CHICKEN DIVAN

1 pound fresh broccoli, cut into spears, cooked and drained or 1 package (10 ounces) frozen broccoli spears, cooked and drained
1½ cups cubed cooked chicken or turkey
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
⅓ cup milk
1 tablespoon margarine or butter, melted
2 tablespoons dry bread crumbs

1. In 10- by 6-inch baking dish, arrange broccoli; top with chicken. Combine soup and milk; pour over chicken. Combine margarine and bread crumbs; sprinkle over top.
2. **Conventional:** Bake at 450°F. 10 minutes or until hot.

   Or Microwave: Cover with waxed paper; microwave on HIGH 6 minutes or until hot, rotating dish halfway through heating.

   Makes 4 servings.

Prep Time: 10 minutes • Conventional Cook Time: 10 minutes • Microwave Cook Time: 6 minutes

TIP: Broil about 1 minute to lightly brown topping.

VARIATIONS: • Sprinkle ½ cup shredded Cheddar cheese over soup mixture.
• Sprinkle 2 tablespoons grated Parmesan cheese over soup mixture.

EVERYDAY BROCCOLI CHEESE CHICKEN

1 tablespoon margarine or butter
4 skinless, boneless chicken breast halves (about 1 pound)
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
⅓ cup water or milk
2 cups broccoli flowerets
⅛ teaspoon pepper

1. In 10-inch skillet over medium heat, in hot margarine, cook chicken 10 minutes or until browned on both sides. Spoon off fat.
2. Stir in remaining ingredients. Heat to boiling. Reduce heat to low. Cover; simmer 10 minutes or until chicken is fork-tender and broccoli is done, stirring occasionally.

Makes 4 servings.

Prep Time: 5 minutes • Cook Time: 25 minutes

VARIATION: Substitute 12 fresh asparagus spears cut into 2-inch pieces or 1 package (10 ounces) frozen asparagus for broccoli.

BROCCOLI CHEESE CHICKEN RICE BAKE

1 package (about 6 ounces) chicken and vegetable flavored rice mix
4 skinless, boneless chicken breast halves (about 1 pound)
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
½ cup milk

1. Prepare rice mix according to package directions. In 12- by 8-inch baking dish, arrange rice mix lengthwise across center of dish.
2. Arrange chicken breast halves over rice mix, overlapping if necessary. Combine soup and milk; pour over chicken.
3. **Conventional:** Cover with foil; bake at 400°F. 15 minutes. Uncover; bake 10 minutes more until chicken is fork-tender.

   Or Microwave: Cover with waxed paper; microwave on HIGH 12 minutes or until chicken is fork-tender, rearranging chicken halfway through cooking. Let stand, covered 5 minutes.

   Makes 4 servings.

Prep Time: 25 minutes • Conventional Cook Time: 25 minutes • Microwave Cook & Stand Time: 17 minutes

HERB SEASONED PORK CHOPS

½ cup dry bread crumbs
⅛ teaspoon dried thyme leaves, crushed
4 boneless pork chops, each cut ½ inch thick
1 egg, beaten
2 tablespoons margarine or butter
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
½ cup milk
1 small onion, thinly sliced and separated into rings

1. On waxed paper, combine bread crumbs and thyme. Dip each pork chop into egg; coat with bread crumb mixture.
2. In 10-inch skillet over medium heat, in hot margarine, cook pork chops until browned on both sides. Remove chops.
3. Stir in soup, milk and onion. Heat to boiling. Return chops to skillet; turning to coat with soup mixture. Reduce heat to low. Cover; simmer 15 minutes or until pork is fork-tender.

Makes 4 servings.

Prep Time: 5 minutes • Cook Time: 20 minutes

CHICKEN VEGETABLE SAUTÉ

2 tablespoons margarine or butter, divided
½ pound mushrooms, thinly sliced
1 medium carrot, cut into matchstick-thin strips
4 skinless, boneless chicken breast halves (about 1 pound)
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
⅓ cup water
1 tablespoon lemon juice
⅛ teaspoon dried thyme leaves, crushed

1. In 10-inch skillet over medium-high heat, in 1 tablespoon hot margarine, cook mushrooms and carrot until tender, stirring often. Remove; keep warm.
2. In same skillet, in remaining 1 tablespoon hot margarine, cook chicken 10 minutes or until browned on both sides. Spoon off fat.
3. Stir in soup, water, lemon juice and thyme. Cover; simmer 5 minutes or until chicken is fork-tender. Serve chicken topped with vegetables.

Makes 4 servings.

Prep Time: 15 minutes • Cook Time: 20 minutes

BROCCOLI CHEESE CHICKEN OVER NOODLES

4 skinless, boneless chicken breast halves (about 1 pound)
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
⅓ cup milk
3 cups hot cooked medium egg noodles (3 cups uncooked)
Chopped fresh parsley for garnish

1. In 10- by 6-inch baking dish, arrange chicken. Combine soup and milk; pour over chicken.
2. **Conventional:** Bake at 400°F. 25 minutes or until chicken is fork-tender.

   Or Microwave: Cover with waxed paper; microwave on HIGH 10 minutes or until chicken is fork-tender, rearranging chicken halfway through cooking. Let stand, covered, 5 minutes.
3. Stir sauce before serving. Serve sauce over chicken and noodles. Garnish with parsley.

   Makes 4 servings.

Prep Time: 5 minutes • Conventional Cook Time: 25 minutes • Microwave Cook & Stand Time: 15 minutes

CRUMB COATED CHICKEN IN BROCCOLI CHEESE SAUCE

4 skinless, boneless chicken breast halves or
6 skinless, boneless chicken thighs (about 1 pound)
1 egg, beaten
½ cup dry bread crumbs
2 tablespoons margarine or butter
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
½ cup water
1 medium tomato, sliced
1 tablespoon grated Parmesan cheese

1. Dip each chicken breast half into egg; coat with bread crumbs.
2. In 10-inch skillet over medium heat, in hot margarine, cook chicken 10 minutes or until browned on both sides. Arrange chicken in 12- by 8-inch baking dish; set aside.
3. Stir soup and water into skillet. Heat through. Spoon over chicken. Top with tomato and cheese. Broil 6 inches from heat 5 minutes or until chicken is fork-tender and topping is hot and bubbling.
Makes 4 servings.

Prep Time: 10 minutes • Cook Time: 20 minutes

TIP: Before beginning recipe, flatten chicken to even thickness with palm of hand or meat mallet.

CHICKEN BROCCOLI CHEESE FETTUCINI

1 tablespoon margarine or butter
1 clove garlic, minced
1½ cups cooked chicken cut in strips
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
1 cup milk
¼ cup grated Parmesan cheese
3 cups hot cooked fettucini (8 ounces uncooked)
Chopped fresh parsley for garnish

1. In 10-inch skillet over medium heat, hot margarine, cook garlic 2 minutes, stirring constantly.
2. Stir in chicken, soup, milk and Parmesan cheese. Heat to boiling. Reduce heat to low; simmer 5 minutes.
3. Pour over fettucini; toss to coat. Garnish with parsley.
   Makes 5 cups or 4 servings.

Prep Time: 5 minutes • Cook Time: 15 minutes

TIP: To make 1½ cups cooked chicken strips, cook 3 skinless, boneless chicken breast halves (about ¾ pound).

VARIATION: Substitute 1½ cups cooked ham cut in strips for chicken.

BROCCOLI CHEESE FETTUCINI PRIMAVERA

2 tablespoons margarine or butter
1½ cups broccoli flowerets
½ cup thinly sliced carrots
¼ cup chopped sweet red pepper
1 clove garlic, minced
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
1 cup milk
¼ cup grated Parmesan cheese
3 cups hot cooked fettucini (8 ounces uncooked)

1. In 10-inch skillet over medium heat, in hot margarine, cook broccoli, carrots and red pepper with garlic until vegetables are tender-crisp, stirring often.
2. Stir in soup, milk and Parmesan cheese. Heat to boiling. Reduce heat to low; simmer 5 minutes.
3. Pour over fettucini; toss to coat.
   Makes 5 cups or 4 servings.

Prep Time: 10 minutes • Cook Time: 15 minutes

BROCCOLI CHEESE LASAGNA

1 package (10 ounces) frozen chopped broccoli
1 small onion, chopped
1 medium carrot, chopped
½ medium sweet red pepper, chopped
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
½ cup milk
¾ cup grated Parmesan cheese
5 lagasna noodles, cooked and drained
1 cup shredded mozzarella cheese

1. In 2-quart saucepan, in 1-inch boiling water, cook broccoli, onion, carrot and red pepper 5 minutes or until tender. Drain.
2. In medium bowl, combine soup, milk and Parmesan cheese.
3. Cut lasagna noodles to fit 10- by 6-inch baking dish. In baking dish, spread a thin layer of the soup mixture. Top with ½ of the lasagna noodles, ⅓ of the remaining soup mixture, ½ of the mozzarella cheese and ½ of the vegetable mix. Repeat layers ending with soup mixture.
4. Cover with foil. Bake at 375°F. 30 minutes. Uncover; bake 10 minutes more or until hot and bubbling. Let stand 10 minutes.

Makes 4 servings.

Prep Time: 15 minutes • Cook & Stand Time: 50 minutes

TIP: To microwave vegetables in step 1: In 2-quart microwave-safe casserole, combine broccoli, onion, carrot and red pepper. Cover with lid; microwave on HIGH 6 minutes or until tender-crisp, stirring halfway through cooking. Drain.

CREAMY BAKED BROCCOLI CHEESE DIP

1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
⅓ cup mayonnaise
1 cup cooked chopped broccoli
⅓ cup grated Parmesan cheese
¼ teaspoon Louisiana-style hot sauce
Chopped green onions

1. In 1-quart casserole, combine soup and mayonnaise. Stir in broccoli, Parmesan cheese and hot sauce.
2. **Conventional:** Bake at 350°F. 20 minutes or until hot and bubbling.
   Or Microwave: Microwave on HIGH 4 minutes or until hot and bubbling, stirring halfway through heating.
3. Sprinkle with green onions. Serve with crackers or tortilla chips for dipping.
   Makes 2 cups.

Prep Time: 10 minutes • Conventional Cook Time: 20 minutes • Microwave Cook Time: 4 minutes

BROCCOLI CHEESE VEGGIE DIP

1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
½ cup sour cream
1 package (10 ounces) frozen chopped broccoli, thawed and drained
1 medium tomato, chopped
2 teaspoons Dijon-style mustard

In medium bowl, combine all ingredients. Cover; refrigerate until serving time, at least 4 hours. Serve with crackers and chips for dipping.

Makes 3 cups.

Prep Time: 5 minutes • Chill Time: 4 hours

BROCCOLI CHEESE NEW POTATO BAKE

1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
½ cup sour cream or plain yogurt
¼ teaspoon hot pepper sauce
7 small new potatoes (about 1½ pounds), quartered
2 medium onions, cut into wedges
¼ cup grated Parmesan cheese

1. In large bowl, combine soup, sour cream and hot pepper sauce. Add potatoes and onions; toss to coat.
2. In 12- by 8-inch baking dish, arrange potato mixture. Sprinkle with cheese.
3. **Conventional:** Bake at 375°F. 50 minutes or until potatoes are done.

   Or Microwave: Cover with vented plastic wrap; microwave on HIGH 25 minutes or until potatoes are done, stirring halfway through heating.

Makes 6 cups or 8 servings.

Prep Time: 10 minutes • Conventional Cook Time: 50 minutes • Microwave Cook Time: 25 minutes

TIP: Broil about 1 minute to lightly brown topping.

HAM & CHEESE SCALLOPED POTATOES

2 tablespoons margarine or butter
1 cup cooked ham cut in matchstick-thin strips
1 small onion, sliced
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
½ cup milk
½ teaspoon prepared mustard
4 medium potatoes, cooked and cubed (about 3½ cups)
Chopped fresh parsley for garnish

1. In 10-inch skillet over medium heat, in hot margarine, cook ham and onion until ham is browned and onion is tender.
2. Add remaining ingredients. Heat to boiling. Reduce heat to low. Cover; simmer 5 minutes or until hot. Garnish with parsley.

Makes 3½ cups or 4 servings.

Prep Time: 25 minutes • Cook Time: 10 minutes

ANYTIME BROCCOLI CHEESE SAUCE

1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup

⅓ cup milk

1. Combine soup and milk.

   Conventional: Over medium heat, heat until hot and bubbling, stirring often.

   Or Microwave: Microwave, uncovered, on HIGH 5 minutes or until hot and bubbling, stirring halfway through heating.
2. Serve over meat, poultry, fish, vegetables, rice or noodles.

   Makes 1½ cups.

Prep Time: 3 minutes • Conventional Cook Time: 5 minutes • Microwave Cook Time: 5 minutes

VARIATIONS: • Add ¼ cup grated Parmesan cheese.

• Gradually blend soup and milk into ½ of a 3-ounce package cream cheese, softened.

CHEDDARY SCALLOPED POTATOES

2 tablespoons margarine or butter
1 small onion, sliced
1 can (10¾ ounces) Campbell's® condensed broccoli cheese soup
⅓ cup milk
⅛ teaspoon pepper
4 medium potatoes, cooked and sliced (about 3½ cups)
Chopped fresh parsley for garnish

1. In 10-inch skillet over medium heat, in hot margarine, cook onion until tender.
2. Add remaining ingredients except parsley. Heat to boiling. Reduce heat to low. Cover; simmer 5 minutes or until hot. Garnish with parsley.

Makes 3½ cups or 4 servings.

Prep Time: 25 minutes • Cook Time: 10 minutes

TIP: Substitute 2 cans (16 ounces *each*) sliced white potatoes, rinsed and drained for 4 medium potatoes.

VARIATION: Add 3 slices bacon, cooked and crumbled.

FAMILY FAVORITE CHICKEN AND STUFFING BAKE

1 package (6 ounces) instant chicken flavored stuffing mix
6 skinless, boneless chicken breast halves (about 1½ pounds)
1 can (10¾ ounces) Campbell's® condensed cream of mushroom soup
⅓ cup milk
1 teaspoon chopped fresh or dried parsley

1. Preheat oven to 400°F. Prepare stuffing mix according to package directions but do not let stand.
2. In 12- by 8-inch baking dish, with spoon, arrange stuffing across center of dish, leaving space on both sides to arrange chicken. Arrange 3 chicken pieces on each side of stuffing, overlapping if necessary.
3. In small bowl, combine soup, milk and parsley. Pour over chicken. Cover with foil; bake 15 minutes. Uncover; bake 10 minutes more or until chicken is fork-tender. Stir sauce before serving.

Makes 6 servings.

Prep Time: 10 minutes • Cook Time: 25 minutes

VARIATION: Add ½ cup *each* chopped carrot, celery and onion with seasoning packet while preparing stuffing mix.

SKILLET HERB ROASTED CHICKEN

2 tablespoons all-purpose flour
¼ teaspoon ground sage
¼ teaspoon dried thyme leaves, crushed
4 skinless, boneless chicken breast halves or 6 skinless, boneless chicken thighs (about 1 pound)
2 tablespoons margarine or butter
1 can (10¾ ounces) Campbell's® condensed cream of chicken soup
½ cup water
Hot cooked rice

1. On waxed paper, combine flour, sage and thyme. Coat chicken lightly with flour mixture.
2. In 10-inch skillet over medium-high heat, in hot margarine, cook chicken 10 minutes or until browned on both sides; push chicken to one side.
3. Stir in soup and water, stirring to loosen browned bits. Reduce heat to low. Cover; simmer 5 minutes or until chicken is fork-tender. Serve over rice.

Makes 4 servings.

Prep Time: 5 minutes • Cook Time: 15 minutes

TIP: Before beginning recipe, flatten chicken to an even thickness using palm of hand or meat mallet.
VARIATION: Substitute 1 pound boneless pork chops for chicken.

GLORIFIED PORK CHOPS

1 tablespoon vegetable oil
6 pork chops each cut ½ inch thick (about 1½ pounds)
1 can (10¾ ounces) Campbell's® condensed cream of mushroom or cream of celery soup
¼ cup water

1. In 10-inch skillet over medium heat, in hot oil, cook chops ½ at a time 10 minutes or until browned on both sides. Spoon off fat.
2. Stir in soup and water. Reduce heat to low. Cover; simmer 10 minutes or until chops are fork-tender, stirring occasionally.

Makes 6 servings.

Prep Time: 3 minutes • Cook Time: 30 minutes

VARIATION: Cook 1 medium onion, sliced with chops and add 1 teaspoon Worcestershire sauce with soup.

CLASSIC GREEN BEAN BAKE

1 can (10¾ ounces) Campbell's® condensed cream of mushroom soup
½ cup milk
1 teaspoon soy sauce
Dash pepper
2 packages (9 ounces *each*) frozen cut green beans, cooked and drained
1 can (2.8 ounces) French fried onions.

1. In 1½-quart casserole, combine soup, milk, soy sauce and pepper. Add beans and ½ can of the onions.
2. **Conventional:** Bake at 350°F. 25 minutes or until hot and bubbling; stir. Top with remaining onions. Bake 5 minutes more.

   Or Microwave: Cover with lid; microwave on HIGH 7 minutes or until hot and bubbling, stirring halfway through heating. Top with remaining onions. Microwave, uncovered, 1 minute more.

   Makes 6 servings.

   Prep Time: 10 minutes • Conventional Cook Time: 30 minutes • Microwave Cook Time: 8 minutes

EVERYDAY EASY BROCCOLI BAKE: Substitute 1 can (10¾ ounces) Campbell's® condensed cream of broccoli soup for cream of mushroom soup and substitute 1 package (20 ounces) frozen broccoli cuts, cooked and drained for green beans.

SIMPLE SALISBURY STEAK

1 can (10¾ ounces) Campbell's® condensed cream of mushroom soup, divided
1 pound ground beef
⅓ cup dry bread crumbs
1 egg, beaten
¼ cup finely chopped onion
1½ cups sliced mushrooms

1. In bowl, mix *thoroughly* ¼ cup of the soup, beef, bread crumbs, egg and onion. Shape *firmly* into 6 patties.
2. In 10-inch skillet over medium-high heat, cook patties, a few at at time, until browned on both sides. Spoon off fat. Stir in remaining soup and mushrooms; return patties to skillet. Reduce heat to low. Cover; simmer 20 minutes or until done, turning patties occasionally.

Makes 6 servings.

Prep Time: 10 minutes • Cook Time: 30 minutes

VARIATION: Omit mushrooms; add ⅓ cup water with remaining soup to skillet.

LIGHT AND EASY LEMON BROCCOLI CHICKEN

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves (about 1 pound)
1 can (10¾ ounces) Campbell's® condensed cream of broccoli soup
¼ cup milk
2 teaspoons lemon juice
⅛ teaspoon pepper
4 thin lemon slices

1. In 10-inch skillet over medium heat, in hot oil, cook chicken 10 minutes or until browned on both sides. Spoon off fat.

2. Combine soup and milk; stir in lemon juice and pepper. Pour over chicken; top each chicken piece with lemon slice. Reduce heat to low. Cover; simmer 5 minutes or until chicken is fork-tender, stirring occasionally.

Makes 4 servings.

Prep Time: 5 minutes • Cook Time: 15 minutes

VARIATION: Substitute 1 pound boneless turkey cutlets for chicken. In step 2, cook turkey about 8 minutes or until no longer pink.

CHICKEN BROCCOLI ORIENTALE

1 tablespoon vegetable oil
1 pound skinless, boneless chicken breasts or thighs, cut into strips
1 small onion, cut into 1-inch squares
1 medium green or sweet red pepper, cut into1-inch squares
1 can (10¾ ounces) Campbell's® condensed cream of broccoli soup
3 tablespoons water
1 tablespoon soy sauce
Hot cooked rice

1. In 10-inch skillet over medium-high heat, in hot oil, cook chicken ½ at a time until browned. Add onion and peppers. Cook 5 minutes or until vegetables are tender-crisp.
2. Stir in soup, water and soy sauce. Heat to boiling. Reduce heat to low. Cover; simmer 5 minutes or until vegetables are tender. Serve over rice.

Makes 4 servings.

Prep Time: 10 minutes • Cook Time: 20 minutes

CHICKEN BROCCOLI VEGETABLE SAUTÉ

2 tablespoons margarine or butter, divided
4 skinless, boneless chicken breast halves, (about 1 pound)
1 cup broccoli flowerets
½ cup thinly sliced carrots
1 cup sliced mushrooms
3 slices bacon, cooked and crumbled, optional
1 can (10¾ ounces) Campbell's® condensed cream of broccoli soup
⅓ cup milk
⅛ teaspoon pepper

1. In 10-inch skillet over medium heat, in 1 tablespoon hot margarine, cook chicken 10 minutes or until browned on both sides. Remove chicken; keep warm.
2. In same skillet, in remaining margarine, cook broccoli, carrots and mushrooms 5 minutes, stirring often. Stir in bacon, soup, milk and pepper. Heat to boiling.
3. Return chicken to skillet. Reduce heat to low. Simmer 5 minutes or until chicken is fork-tender.

Makes 4 servings.

Prep Time: 10 minutes • Cook Time: 20 minutes

TIP: Before beginning recipe, flatten chicken to an even thickness using palm of hand or meat mallet.

FOOLPROOF BEEF AND BROCCOLI

1 tablespoon vegetable oil
¾ pound boneless beef sirloin steak, cut into strips
1 clove garlic, minced
1 medium onion, cut into wedges
1 can (10¾ ounces) Campbell's® condensed cream of broccoli soup
¼ cup water
1 tablespoon soy sauce
2 cups broccoli flowerets
Hot cooked noodles

1. In 10-inch skillet over medium-high heat, in hot oil, cook beef and garlic until beef is browned. Add onion. Cook 5 minutes, stirring often.
2. Stir in soup, water and soy sauce. Heat to boiling. Add broccoli. Reduce heat to low. Cover; simmer 5 minutes or until vegetables are tender. Serve over noodles.

Makes 4 servings.

Prep Time: 10 minutes • Cook Time: 15 minutes

MY FAVORITE RECIPE

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